



SOMMELIER SELECTION

NORTH COAST CABERNET SAUVIGNON

2023

In February 2024, Vice President of Winemaking, Stephanie Putnam and Proprietor, Jean-Charles Boisset, hosted the 12th annual blending series at Raymond with eight influential sommeliers. Together, the sommeliers crafted a unique Cabernet Sauvignon, blended from the finest quality grapes. The Sommelier Selection is an exclusive on-premise offering from an iconic Napa winery and a small cadre of the country's most prestigious sommeliers.

THE SOMMELIERS

Cayleigh Starr, Karim Lakhani, Katherine Wojcik, Lindsay Colucci, Matthew Nickels, Omar Lima, Roddy Kirschenman, Teddy Halmi

ABOUT THE VINTAGE

2023 experienced one of the longest growing seasons in a decade or more. Winter and spring rains led to healthy, saturated soils. The mild, warm summer weather supported healthy canopy growth through bloom and set. Relatively cool weather throughout the growing season in tandem with an abundance of sunshine allowed grape skins to ripen slowly. Harvest kicked off around Labor Day and wrapped up by mid-November. The long harvest season, which provided extended hang time to develop flavors leading to an exceptional, high-quality, memorable vintage.

CONVERSATIONS WITH THE WINEMAKER

Harvested between September 28 and October 27, this blend is comprised of fruit from two unique appellations: Sonoma County and Lake County. Picked from the Moon Mountain District, the Sonoma County Cabernet Sauvignon produces wines with nice acidity and freshness while the Sonoma Valley Merlot, planted on deep, well drained Tuscan soils, provides a broadness on the palate. The Lake County Cabernet Sauvignon was harvested from the High Valley AVA where vines are planted at 1600 feet and tend to bring a boldness to the blend. Aged in a combination of mostly neutral French oak barrels and stainless steel tanks, the fruit was able to fully express itself and become the perfect pairing for food.

WINE PROFILE

The aromas are intricate, revealing layers of rich dark fruit and nuanced spice accents. Juicy blueberry, vibrant red raspberry, and succulent ripe plum dominate the palate, while gentle hints of toasted oak and creamy vanilla unfold mid-palate. The texture is velvety and full-bodied. The tannins are refined, leading to an elegant finish.

TECHNICAL NOTES

APPELLATION: North Coast
 76% Sonoma County, 24% Lake County
 VARIETALS: 90% Cabernet Sauvignon,
 10% Merlot
 ALCOHOL: 13.5% by vol.
 PH: 3.66
 TA: 5.7 g/L
 AGING: Combination of mostly
 neutral French oak
 and stainless steel tanks

93 points

THE TASTING PANEL
 2023 VINTAGE

"This crafted-by-committee 90% Cabernet Sauvignon/10% Merlot is from grapes sourced in Lake County and Sonoma County. It's wonderfully expressive and full-bodied, possessing verve and focus. Dusty, dry tannins open to reveal black cherry, plum, and mocha. The extended finish is amplified by a juicy, floral flush."

-Meridith May April 2026